



# Recipe Collection Sheet

Recipe No.	Entered	Proofed
for Office Use Only		

First Name: \_\_\_\_\_ Last Name: \_\_\_\_\_ Phone Number: \_\_\_\_\_

Recipe Title \_\_\_\_\_ email address: \_\_\_\_\_

**Category (Please circle one)**

Appetizers & Beverages	Vegetables & Side Dishes	Breads & Rolls	Cookies & Candy
Soups & Salads	Main Dishes	Desserts	This & That

Please drop off at Parish office or email to [stellamariscookbook@gmail.com](mailto:stellamariscookbook@gmail.com)

**Ingredients** (Please see the list of suggested abbreviations):

_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

**Directions** (Please see instructions on back):

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**Yields:**

\_\_\_\_\_

**Comments:**

\_\_\_\_\_

\_\_\_\_\_

*Please attach (staple) a separate page if necessary*

# Recipe Collection Sheet

Recipe No.	Entered	Proofed
For Office Use Only		

First Name: Algonquin Last Name: Calhoun Phone Number: (843) 555-1234

Recipe Title: Snickerdoodles email address: myemail@gmail.com

**Category (Please circle one)**

Appetizers & Beverages	Vegetables & Side Dishes	Breads & Rolls	Cookies & Candy
Soups & Salads	Main Dishes	Desserts	This & That

Please drop off at Parish office or email to [stellamariscookbook@gmail.com](mailto:stellamariscookbook@gmail.com)

**Ingredients (Please see the list of suggested abbreviations):**

1 stick butter, softened  
 2-3/4 C. All-purpose flour  
 2 T. Sugar  
 1/2 C. shortening  
 2 tsp. Cream of tartar  
 2 tsp. Cinnamon  
 1-1/2 C. Sugar  
 1 tsp. Baking soda  
 2 Eggs  
 1/4 tsp. Salt

**Directions (Please see instructions on back):**

Heat oven to 400 °. Mix thoroughly butter, shortening, 1-1/2 cups sugar, and the eggs. Blend in flour, cream of tartar, baking soda, and salt. Shape dough by rounded teaspoonfulls into balls. Mix 2 tablespoons sugar and cinnamon; roll balls in mixture. Place 2 inches apart on ungreased baking sheet. Bake 8 to 10 minutes or until set. Immediately remove from baking sheet. Makes about 6 dozen cookies. If using self-rising flour, omit cream of tartar, baking soda, and salt.

Comments: These are wonderful when dipped in milk.

Please attach (staple) a separate page if necessary

## INSTRUCTIONS

- Print NEATLY IN INK, NOT PENCIL, and place only ONE RECIPE per form.
- If more room is needed, use another sheet of the same size & staple together.
- Please WRITE LEGIBLY, as this will greatly reduce errors.
- List all ingredients in order of use in ingredients list and directions.
- Include container sizes, e.g., 13-oz pkg., 24-oz can.
- Keep directions in paragraph form - not in steps.
- Use names of ingredients in the directions, e.g. "Combine flour and sugar." DO NOT use statements like, "Combine first three ingredients."
- Include temperatures and cooking, chilling, baking, and/or freezing times.
- Be consistent with the spelling of your name for each recipe you contribute.
- Any special recipe notes (anything other than ingredients, directions, serving size, or recipe title) should be kept as a separate comment on the bottom of this form, as they may not be included unless we pay extra for it.

### Standard Abbreviations

pt. - pint	env. - envelope	reg. - regular	
tsp. - teaspoon	pkg. - package	qt. - quart	sm. - small
T. - tablespoon	oz. - ounce	lg. - large	ctn. - carton or
lb. - pound	gal. - gallon	med. - medium	container

**Please return completed sheets to the Parish office, or email to: [stellamariscookbook@gmail.com](mailto:stellamariscookbook@gmail.com)**

**Deadline to submit recipes is August 31, 2015.**